

42) >PIZZA< CRUST FOR MICROWAVE OVEN - PAJ 00-02-76 02182144 JP NDN-
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INVENTOR(S)- SHIINA, MASAHIKO; MORIKAWA, YOICHI; TAKADA, KIYOKATSU;
NOJIRI, HIROMICHI; KAWASAKI, OSAMU; KATO, YUKO

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PURPOSE: To obtain the title >pizza< crust with moderate hardness and
favorable eating feel by baking a two-layered structure made up of a pie,
>dough< as the upper crust >layer< and a >pizza< >dough< as lower crust
>layer<

CONSTITUTION: A two-layered structure made up of (A) the upper crust
>layer< consisting of a folded pie >dough< 1 prepared by kneading, for
example, wheat flour, sugar, table salt, fatty oil, yeast, etc., with
water followed by thin calendering and then coating the resultant >dough<
with fatty oil followed by folding into a multilayered form and (B) the
lower crust >layer< consisting of a >pizza< >dough< 2 prepared by
kneading wheat flour, sugar, table salt, fatty oil, yeast etc., with
water followed by forming, is baked so as to be (less than)28wt% in the
moisture content of the entire crust, thus obtaining the objective
>pizza< crust. This >pizza< crust is such that the moisture content of
the ingredients is suppressed to a relatively low level by the pie
>dough<, thus enabling constant hardness to be maintained without causing
softening of the lower >layer< due to the moisture contained.

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